

**Ingredients for preparing russian dumplings:**

**\* 3 glasses of wheat flour**

**\* 1 cup of water with milk (milk 3-4 tablespoons)**

**\* pinch of salt**

**\* 2 tablespoons**

**\* 250 grams of semi-fat cottage cheese**

**\* 500-600 grams of potatoes**

**\* 1 large onion**

**\* salt and pepperto taste**

**A method of preparing:**

***Boil the potatoes, knead with pestle or squeeze through the press and leave to cool.Bulb light in oil.From the flour, a pinch of salt, oil and hot water, knead quickly a soft elastic cake.We divide them into 3 and hide them under the foil so that it does not dry up. Add the curd and salt and pepper to the cooled down potatoes and mix the whole.Dough one thin part of the dough and cut the circles with a glass.If the wheels are not thin yet, we can gently roll them out with a roller.Then put on a spoon of stuffing and lubricate one side of the dough with water to make it stick well.We do this until we finish the stuffing and the dough.Throw in salted water and cook it for about 5 minutes.Serve with onion.***

 ***Enjoy your meal!***